

Zippy Entree Begins With Harvest of Sea

Here's a quick and easy casserole for a delicious supper treat. A can of cheese sauce makes the preparation a breeze and its nippy cheddar tang adds good flavor. The topping of thin bread fingers dipped in butter, rolled in cheese and baked

to a golden brown, make it a table-pretty casserole, too. There will probably be more calls for topping, so make extra "fingers" as an accompaniment.

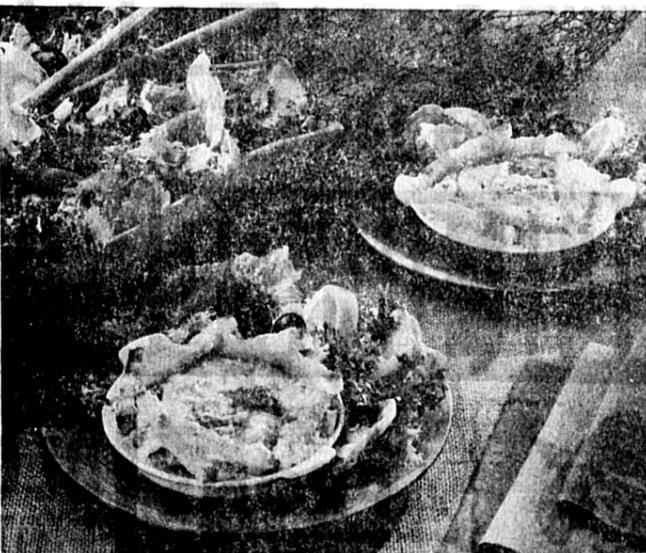
If you prefer lobster or tuna, use either in place of the suggested crabmeat. These casseroles need only a tossed green salad to complete the meal.

SCALLOPED CRAB
1 can (10½-oz.) cheese sauce
¼ cup soft bread crumbs
3 tbs. lemon juice
2 tsp. instant minced onion
½ tsp. Worcestershire
¼ tsp. dry mustard
¼ cup chopped green pepper (optional)
Pinch salt
Dash freshly-ground pepper
1½ cups cooked crabmeat
2 slices white bread
¼ cup melted butter
¼ cup grated sharp cheddar cheese

Combine cheese sauce with bread crumbs, lemon juice, onion, Worcestershire, mustard, green pepper and seasonings.

Stir in crabmeat. Turn into 3 individual casseroles or a 1 qt. casserole. Arrange topping over all. Bake at 350 degrees for 30 minutes or until browned.

To make topping: trim crusts off bread slices and cut bread into fingers. Dip in butter, then roll in cheese. For extra fingers, broil them after dipping and rolling.



SCALLOPED CRAB, with here a zip and there a tang, makes fine eating for fine friends.



SERPENTINES AND BALLOONS are fun at a party but ice cream with a choice of sauce is the hit of the day.

Ice Cream Top Hat Makes Party a Hit

This young hostess knows how to be popular with her guests. Ice cream topped with a choice of sauces and toppings IS the party!

Kraft is offering a new flavor in addition to the seven already on the market—a rich chocolatey delight that will please children and grown-ups alike. Let the children make their own sundae; their imagination for combinations may set a new style for birthday parties of the young.

KRAFT TOPPINGS GROW IN NUMBER

A delightful new flavor in ice cream topping is now being introduced by Kraft Foods—delicious chocolate flavored syrup. This gives ice cream lovers an added selection of topping choices. Kraft's complete line now features ten flavors; eight of which are for your choosing in California. Currently being marketed are: Chocolate Caramel, Vanilla Caramel, Strawberry, Pineapple, Peach, Butterscotch and Walnut.

The new chocolate flavored syrup is a rich chocolatey delight that will enhance a dish of vanilla or chocolate ice cream. All these toppings are excellent for a variety of uses. Puddings, shakes and parfaits all take to them with alacrity! Note the coupon featured today which is worth ten cents toward the purchase of any variety Kraft Sauce or Topping.

AMONG MY SOUVENIRS

Favorites can incorporate food plentiful, too. Take this recipe for Chicken Spaghetti, for instance. Boil a large stewing chicken in enough water to cover well. Add 1 large carrot, 2 or 3 branches of celery and 1 bay leaf and cook until tender. Fry 1 pound of chopped bacon and drain well. Cook 6 chopped onions and 1 chopped bell pepper in enough shortening to saute well. Add 1 quart tomatoes, 1 can condensed tomato soup, 1 tsp. Worcestershire sauce and dash red pepper. Simmer until thickened. Add hopped chicken, 2 (4-oz.) cans mushrooms and 1 medium size jar stuffed olives. Simmer 20 minutes longer. Just before serving add crisp bacon and sprinkle with Italian cheese. This sauce is enough for

Low Fat Milk Available for Dieters

In response to consumer demand, the dairy industry of California now offers consumers a brand new low-fat milk with added milk solids that is likely to be called "2 percent milk" or "2-10 milk" because that is the percentage of milkfat contained in it.

Regular milk, so essential to growing boys and girls and to all without an overweight or other dietary problem, contains 3.5% milkfat.

"Just as consumers asked for and got nonfat dry milk about 20 years ago and nonfat fluid milk 10 years ago, the industry has again re-gearred itself for the new product," said W. B. Woodburn, manager, Dairy Council of California in Sacramento.

Halfway "Enough people want a milk halfway between nonfat and whole milk to justify our adding this product to the long 'line' of wholesome dairy products. It should be understood by all that this is not a milk to replace whole fluid milk in the refrigerator.

"The new low-fat (2-10) milk is designed especially for those with definite overweight or other dietary problems, certainly for those obese and therefore under a physician's care," said Mr. Woodburn.

The minimum price for this new product is one cent per quart below the minimum price for regular milk. It is available home delivered and in the dairy departments of food stores.

2 lbs. spaghetti which has been cooked in chicken broth for added flavor.



Filled Cookies

Even the busiest career girl can make Date Delights. Pit dates and fill them with favorite stuffing. Thinly slice packaged refrigerator cookie dough.

Make cookie sandwiches by placing a stuffed date between slices. Bake according to package directions.

Quick New Look

Bake spice cake mix in square or rectangular pan as directed on package — then add this quick new look.

Cool cake. Split it and fill with combination of vanilla pudding made from a mix and cut diced dates. Cover with top layer and sprinkle it with powdered sugar.

Ham And . . .

Bake large potatoes until tender. Slit the top sides and carefully scoop out the centers leaving only the potato skin shells.

Mash the potato with minced onion, finely chopped ham, salt and pepper. Return mixture to shells and place in oven at 375 to brown. Garnish with dollop of sour cream.

SWEET MEETS SOUR FOR PIE DELIGHT

Chopped fresh California dates and slices of lemon provide unusually delicious flavor contrast in this pie.

LEMON-DATE PIE
1 cup fresh California dates
4 lemons
1 cup sugar
½ cup sifted all-purpose flour
Pastry for double-crust 9-inch pie
¼ cup water

Chop dates. Peel lemons and remove white membrane; slice. Combine sugar and flour.

Sprinkle a layer of sugar mixture on pastry shell, then arrange a layer of lemon slices and a layer of chopped dates.

Repeat layers, ending with lemon slices. Sprinkle with water. Arrange remaining pastry over top.

Bake in 400-degree (hot) oven about 40 minutes.

Tomato-Broccoli Broil

Cook 1 bunch fresh broccoli in boiling water until tender. Cut 4 large tomatoes in half and place in shallow baking dish. Season to taste.

Broil 6 inches from heat for 5 minutes. Melt 4 tablespoons butter in saucepan. Blend in 4 tablespoons flour. Remove from heat; add 2 cups light cream; mix well.

Return to heat and cook, stirring, until thickened. Remove from heat and add: ¼-cup grated Swiss cheese, 1 tsp. salt and 2 tbs. sherry.

Arrange broccoli around tomatoes. Sprinkle broccoli with 2 tbs. lemon juice. Pour cheese sauce over all. Return to the broiler and cook until sauce is golden.

Toast to Newlyweds

One of the most cherished traditions of a wedding is the toast to the bride and groom. Somehow, it is the simple one which is memorable. Words like . . . "Health, wealth and love with time to enjoy it."

Parsons' Sudsy does it!

Sweet Laundry



Be sure to take Parsons' SUDSY Detergent Ammonia with you to the laundromat. Dies down under dirt, floats it away! Gives a clean, fresh smell to your wash.

SAVE 10¢

JUST FOR TRYING NEW KRAFT TOPPINGS!

A remarkable offer for people who like money and ice cream

Look 'em all over. Then choose the flavor you like best. (It's hard, we know, because they're all so good.) Then take the coupon you'll find below to your grocer. It's good for 10¢ off on the purchase price of any of the new Kraft Toppings!

- DELICIOUS NEW KRAFT TOPPINGS—TRY 'EM ALL!**
Pineapple Topping Strawberry Topping
Peach Topping Butterscotch Topping
Chocolate Caramel Sauce
Vanilla Caramel Sauce Walnut Topping
Chocolate Syrup



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TAKE THIS COUPON TO YOUR GROCER TODAY!

10¢ **SAVE 10¢** 10¢

For trying any one of the new KRAFT TOPPINGS

To the grocer: You are authorized to act as our agent in redeeming this coupon. Kraft's representative will handle the coupon redemption for 10¢ plus 2¢ for handling for each coupon, provided you and the customer have complied with the terms of this offer. Proof of purchase of sufficient stocks of Kraft Sauces and Toppings to cover coupons presented must be furnished upon request. We will not honor redemption through outside agencies, brokers, etc., except where specifically authorized by Kraft. The customer must pay any sales or similar tax on the Kraft Sauces and Toppings received. Coupon void if use is prohibited, restricted or taxed. Cash redemption value of coupon 1/20¢.

Kraft Foods, 6950 Artesia Avenue, P.O. Box 338, Los Angeles, Cal.

REDEEM THIS COUPON PROMPTLY!

STORE COUPON

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